




Distinctive Banquet Dining

435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 www.CarlisleBanquets.com 

Dinner Suggestions

Friday Evening

Poultry

Baked Boneless Breast of Chicken

Your choice of apricot sage stuffing or cranberry almond wild rice stuffing
Served with a white wine cream sauce

26.5

Breast of Chicken Medallions

Two oven roasted chicken medallions with your choice of sauce:
Provençal, white wine, Marsala, balsamic sun dried tomato, or lemon herb

26.5

Chicken Picatta

Sautéed breast with lemon herb sauce

26.5

Athenian Style Breast of Chicken

Oven roasted boneless chicken medallions with select Grecian
seasonings and lemon sauce

26.5

Chicken with Asparagus and Prawns

Oven roasted boneless chicken medallions and prawns with choron sauce

28.5

Fish

Orange Roughy

Oven poached in sherry with baby shrimp and lobster sauce

29

Salmon Filet

Roasted filet with choice of dill butter sauce or sweet and spicy Asian glaze

29

Lake Superior White Fish

Oven Roasted with Olive Oil, Lemon and Oregano

28

Beef

Veal Marsala

Tender veal medallions sautéed with mushrooms and Marsala wine sauce
27.95

Sliced Roast Strip Loin Beef

Slow roasted and Served with cabernet mushroom sauce
28

Sliced Roast Strip Loin Beef & Chicken Breast *Combo*
30

Boneless Top Sirloin Steak

Tender Sirloin Steak served with a shallot glaze
30

Filet Mignon en Brochette

Tenderloin on a skewer, accompanied by green peppers, onions, tomatoes,
and mushrooms topped with a lemon herb demi glaze
30.5

Slow Roasted Prime Rib of Beef

With au jus Provencal and horseradish sauce
32.5

Chateau Briand

With bordelaise and béarnaise sauce
34.75

Filet Mignon

36.95

New York Strip Steak

Center cut and served with a peppercorn brandy sauce
39

Vegetarian

Vegetarian Lasagna

(Minimum 6 orders)
25.95

Pasta Primavera Marinara

25.95

Fettuccine Asiago Primavera

Add chicken for 2 or Shrimp or Salmon Filet for 3
25.95

Spicy Vegetable Lo mien

Add chicken for 2 or Shrimp for 3
26.95

Prices applicable Friday Evening

All entrees served with:

Appetizer, Salad, Vegetable, Starch, Dessert, Dinner Rolls, Coffee, Tea, and Milk

STATE SALES TAX AND SERVICE CHARGE are ADDITIONAL

Unlimited Soda Bar available for 4 per person extra

Cash or Tabbed Bar available with bartender fee

Ask your event coordinator on pricing for Hors d'oeuvres or Sweet Tables

Complements

Choose one from each category

Appetizer

Carlisle Fresh Fruit Supreme
Chicken Noodle Soup
Chicken Tortellini Soup
Cream of Broccoli Cheese Soup
Cream of Chicken Rice Soup
Egg Lemon Soup
Minestrone Soup
New England Clam Chowder

Salads

Tossed Garden Greens

Variety of garden greens, tomato, cucumber, red cabbage and carrot
Choice of two Dressings

Caesar Salad

Hearts of Romaine, grated parmesan cheese, tomato wedge and croutons
Caesar Dressing or Warm Bacon Dressing

Country Salad

Romaine, carrots, red cabbage, mushrooms, tomato and marinated artichoke hearts
Choice of Two Dressings

Vegetables

Harvest Blend
Glazed Baby Carrots
Sesame Herb Sugar Snap Peas
Julienne Carrots and Whole Green Beans
Pea Pods, Mushrooms and Water Chestnuts
Fresh Asparagus 1.00 extra

Starch

Rice Pilaf
Duchess Potatoes
New Red Stripe Potatoes
Garlic Mashed Potatoes
Butter Whipped Potatoes
Baked Potato with Sour Cream

Dessert

Hot Fudge Brownie
Rainbow Sherbet
Peach Melba
French Vanilla Ice Cream with Strawberry Sauce
Creamy Cheesecake 2.5 extra
Panna Cotta with Caramel Sauce .75 extra

Please speak with your Event Coordinator if you need our Chef to customize a menu for your event.